

# THE GARDEN PATCH



August 2007

Salt Lake Master Gardener Association

Vol. 9, No. 8

## Light Bulb Moment

By Lisa Chin

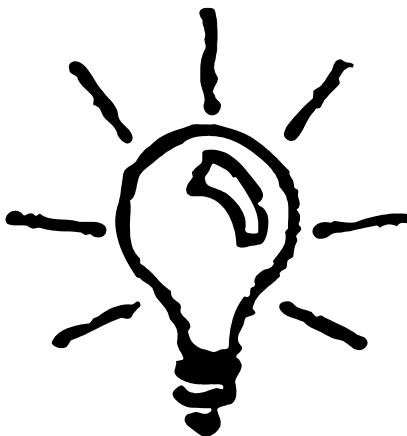
Vacations are suppose to be worked brain, however sometimes a "closed for vacation" Arizona, and roasting in the hundred to spend most of my time in air conditioning under every awning. Outdoor the year in sunny Arizona, but not during the merchants to get cheap people like so that I can be tempted into spending sad part is that it works.

This vacation, like many of our work conference for my husband, and know. During the daytime on these most of my time BESIDE the pool reading a book or two and worshipping the sun with plenty of sun screen, while the children, if they have come, splash about in the pool and beg me to come play with them. On this trip, however, the ground around the pool was so hot it burned my garden-toughened-bare-feet, and so I found it was much better to stay in cool liquid. I did notice a few women floating around the lazy river, sitting in inner tubes and reading books. However I didn't seem to have time to give that a try. The children, however, loved having me in the water to climb over and play on top of.

While at a work lunch with my husband one day, we sat with an attorney from the Sedona area and naturally the topic of the heat arose. I mentioned that the temperature does not seem to lower at night as it does in Utah. The attorney then educated me on something I should have remembered from my Master Gardening education, but as I said, my brain was closed for vacation. She told us that the temperatures did not drop due to all the buildings and concrete in the Phoenix area. She also mentioned that city leaders had been talking about having businesses grow grass on their roof tops to help with lowering the temperatures around the city. "What a brilliant idea!" I said. Such a simple concept, yet would it be done? Would it make a big enough difference?

Later that evening, about an hour after sunset, my family and I were walking in to the hotel from the parking lot. One or two or maybe it was all of us, were complaining about the temperature despite the lack of sunshine. We were definitely looking forward to the coolness of the hotel room. As I walked, I remembered my conversation with the Sedona attorney, and reached my hand to within a few inches of the top of some bushes. Instantly my hand felt at least a ten degree drop in temperature. Immediately I told my family to stop and put their hands over the bushes. Despite protests and rolling of eyes they slowly obeyed. You would think they would be accustomed to my odd requests by now and just do it, but no. I then shared the story from lunch. There in the darkness, as they felt the coolness of the air above the bushes, I could see light bulbs illuminating. Their first realization was probably something like, "Wow, Mom's right about something." But then I could see that they knew plants do make a difference in our world! We need plants for more than just food!

The next morning, one of the twins put her hand out over the bushes as we were leaving, and said, "yup, 10 degrees cooler!" Hopefully as the children think back about this trip they will remember more than the beautiful hotel, the waterslide, and the shopping. I hope they will remember when they learned one of the many reasons why their mother loves plants so much. Keep planting, and share your knowledge!



for relaxing and resting of the over-little learning can seep in to even a mind." While vacationing in Scottsdale, thousand degree temperatures, I chose tining or in water. We tried going to nearly collapsed despite the misters run-malls are probably a good idea most of ing the summer. I'm sure it's a plot by me into their nicely air conditioned stores some of my hard earned money. The

vacations lately, was a combination of a my play. It's a rough life, but, well, you "work vacations" I normally like to spend

# NOTES FROM THE PRESIDENT

By Stephen LeCheminant

This is going to be really short, but I want to thank all those who attend our social at Murray Park. Thanks to Traci, Barbara and Teresa for getting all the prizes we gave away. I hope you all enjoyed being there.

Remember the State Fair is coming up on September 6th - 16th. I have sign-up times. Give me a call to sign up please. 957-1554 or [gardengreen53@yahoo.com](mailto:gardengreen53@yahoo.com)

## UPDATES FROM MAGGIE

**STORK VISIT ANTICIPATED:** If you weren't aware, Sarah Petersen, my assistant and publishing technician who does a great job laying out the Salt Lake County Extension newsletter is expecting a baby in September, so we are very happy for her. She gained weight in her second trimester and she's doing really well. She's anxious that she'll be gone when volunteer hour reports will be coming in and getting the database in shape, so we have accurate hour totals for the annual volunteer recognition and graduation in December. So a reminder that the volunteer hours report deadline is October 31, but if you have filled up your sheet and want to send in what the hours you have volunteered so far, we can enter those as well. I do check and approve hours before Sarah or an office assistant enters the hours into the database. So if you have any questions on which hours count, I'm the one to check with.

**NEW INTERN & Classes:** I'm very happy to have a summer intern helping me out. Her name is Heidi Wayman, and she is working on her Horticulture degree through Utah State University Distance Education with Donna Minch as her advisor. Heidi has come with some nice experience, her most recent position with Cactus and Tropicals. Heidi will be helping me get some of the educational materials updated. She'll be teaching a Lunch and Learn on Monday, July 9 from noon to 1pm titled "How to Grow Happy Houseplants" so come down for the class, and you can stay after and help out with the Diagnostic Clinic from 1pm to 4pm. Heidi also has experience with customer service and will be teaching a session on "Answering the Master Gardener Phone Help Line". So if you've been nervous or lacking a little confidence on answering the phones, this training will give you some useful tips on customer service and learning some skills to help our clients who call with their horticulture emergencies. This training will be on Wednesday, July 25 from 1pm to 2:30pm. Please call Sarah at 468-3187 if you are interested in attending either class.

**TEACHING KIDS:** Donna Drecksell sent me this article from the Deseret News. Bart Anderson and Donna have taught out at Riley Elementary, teaching kids about growing a tomato and sending kids home with a plant. Here is a nice

article on Riley Elementary mentioning Donna and Bart. Follow this link <http://deseretnews.com/dn/view/1%2C1249%2C665192654%2C00.html>

I also want to thank Lisa Chin, who is coordinating the Wheeler Farm Day Camps for the next 9 weeks. Every Tuesday, Master Gardeners are teaching 50 to 55 kids about soil, fruits and vegetables, and growing their own herbs. The kids paint and decorate their pots on Monday (these pots are recycled and donated from all of you when we collected for the WOW camps in 2006) and on Tuesday, they learn how to properly plant and take care of an herb (basil, sage, or mint), play games learning about soil, taste different vegetables, and learn the joy of gardening. Thanks to the volunteers this first week, Maretta Wright, Charlene Homan, and Mridula Patel. We also have Chriss Meecham, Lynn Nelson, and Drue Sumerville helping out the rest of the summer. I know they can always use more help so contact Lisa Chin, [something\\_clever@msn.com](mailto:something_clever@msn.com), if you would like to help on Tuesdays from 9:30 to 11:30am.

**TEACHING FRESH FROM THE HEART:** My thanks to JoDeane Condrat, project leader for the FFTH project. This last month, Master Gardener volunteers taught at Baptist Concern, Utah AIDS Foundation, and Sunday Anderson Westside Senior Center on vegetable container gardening. Each participant went home with a 3 gallon pot filled with potting mix, slow release fertilizer, and a tomato and pepper plant to grow on their patio or porch. Most of the participants are clients of the food pantry and fresh fruits and vegetables are not usually part of their diet. By teaching them some basics on container gardening, these folks have an opportunity to harvest tomatoes. I got a nice card from the Utah AIDS Foundation thanking the Master Gardeners. Hopefully I have included all those who have helped. Thanks to Marco Baldi, Kay Packard, Steve Finlinson, Tarali Finlinson, Julie Bryant, Kristi Reardon, Jennifer Knight for helping teach the classes.

**JAIL HORTICULTURE PROGRAM:** This has been a wonderful project thanks to Sgt. Raelene Eppard who works with the Salt Lake County Sheriff's Jail Industries program. She approached me last year with this idea and amazingly, we have 2 acres under production and so far, the inmates have harvested several hundred pounds of radishes, beets, beet greens, peas, and lettuce from the garden. This coming Saturday, Sgt Eppard will be at the Pioneer Park Farmers Market with one of the inmates selling this naturally grown (no pesticides or chemicals used) at a booth. Stop by and support the program. All proceeds from the sale of the produce go back into the Jail Horticulture program and if they have extra, that food gets donated to a local food pantry or mission.

A really proud moment was the first class graduating with a Utah Gardener Certificate. For many, it was the first certificate they had worked towards and received. I taught 10 inmates the Master Gardener curriculum over 9 weeks, twice a week, and they took a final exam, while applying the principle they learned working in the garden. My thanks especially to Master Gardener apprentices who have been so helpful with the garden hands-on training of the inmates: Kathy Dennis, Drue



By Maggie Shao, USU Extension Horticulturist

Thank you to all who came to the Annual Master Gardener Picnic. About 55 people came out and enjoyed the teriyaki chicken and some yummy potluck from all the folks. It was a little warm, but felt cool to me since I just flew in from Scottsdale, AZ where it was 114 degrees. I attended the American Society of Horticulture Science Annual Meeting from July 16-19. I must have attended over 20 presentations from Residential Pesticide Run-off Monitoring to Squash Blossom varieties for Market. I would have liked to see more presentations, but about six concurrent sessions were going on at the same time so I was unable to see everything. There are some really interesting research projects going on in Organic Horticulture, Post-Harvest Storage and Handling, Medicinal Plants, Crop Physiology, Consumer Horticulture-Master Gardeners and Small Fruits. I got to speak with other folks from around the country who are also plant nerds.

One interesting study was on radioactive labeled nitrogen in fertilizer for hackberry trees. The premise was whether trees need fertilization. The results showed that only about 3% of the actual nitrogen applied at the root zone was actually traced into the tree, at three different application rates, 1 lb, 2 lb and 3lb of nitrogen per/1000 sq feet. So if only 3% of the nitrogen is taken up by the tree, most fertilizers for trees are not necessary and possibly of more concern is where the residual or unused part of the nitrogen fertilizer goes. If you are near streams or have a high water table, that nitrogen could potentially contaminate the water. I also heard some presentations on weed control, and some of the simple practices compared to herbicide and chemical use was as efficient or more efficient. One study showed simply cultivating the soil around your crop (using a hoe at the base of your crop) done approximately every 2 weeks was very effective in controlling weeds. The cultivation brought up newly germinated weeds and dried out roots and shoots so the weeds could not get established. There were a couple of presentations on biodegradable mulches. Plastic mulches are very effective, but they are not renewable resource and are petroleum based product, and studies on alternative mulches that would control weeds. One study showed that shredded newspaper was as effective as alfalfa hay mulch around crops and decomposed by the end of the season and could be incorporated into the soil.

Especially for the Master Gardener apprentices, you have until October 31st to send in your volunteer hours report. A strong reminder that it is already August and the opportunities to volunteer are less frequent and many of the projects will essentially be finished in September, so you only have about a month left to volunteer at projects to fulfill your 40 hours of volunteer service.

I've scheduled the orientation meetings for those interested in the **2008 Master Gardener Volunteer Training**. If you know anyone interested I'd like them to come to the orientation

in order to get an application. Here are the dates and times and locations:

Master Gardener Volunteer Training Orientation Location and Dates: All orientations will take place at Salt Lake County Government Center 2001 South State, Salt Lake City. Check date for room #.

Thursday August 23, 2007 from 2:00 to 3:30PM South Building Room #S1007/8

Thursday August 23, 2007 from 5:30 to 7:00PM South Building Room #S1007/8

Friday September 14, 2007 from 2:00 to 3:30PM South Building Room #S1002

Friday September 14, 2007 from 5:30 to 7:00PM South Building Room #S1002

Friday September 21, 2007 from 2:00 to 3:30PM South Building Room #S1002

Friday September 21, 2007 from 5:30 to 7:00PM South Building Room #S1002

PLEASE RSVP to (801) 468-3170 to reserve a space for the date and time you wish to attend.

## WORM BOXES – BLACK GOLD

By Maggie Shao

This is an article I wrote for our USU Extension County Newsletter but thought you all might like to read this and consider starting a worm box. I started from some worms I got from Wasatch Community Gardens to use with the Day Camp at Wheeler Farm. The worm box was a big hit. Kids love ant farms, so why not start a worm box? A very good organic fertilizer that often referred to as "black gold", you can produce at home are actually worm castings. An easy way to convert some of your kitchen or garden wastes would be to start a worm box.

You will need a **container** that is wood, plastic, or a recycled container. Worms like the dark so each bin should have a lid or cover. Drill air holes in the top and sides of the bin for ventilation. **Bedding** for your worms is as simple as shredded newspapers. Provide **water** by moistening the bedding with a spray bottle. Obtain the right **worms** for the job-The earthworms in your garden don't do well in a bin, so it's best to use red wigglers (*Eisenia fetida*). You can order them online from The Gardening Zone <http://gardeningzone.com/> or The Worm Farm <http://www.thewormfarm.net/>. A rule of thumb about how many worms to keep is 1 lb of worms can consume from 1/2 to 1 lb of organic matter a day.

Worms won't like it outdoors during the winter or during the hot summer so find a place indoors with the temperature between 55°F and 75°F. After a couple of months, you will have a stash of "black gold" to fertilize your garden.

# Tricking Out the Raised Beds

by Amy Hargreaves Judzis

ChainsawBob spent his formative homeowner years in Houston, Texas. This had the rather unfortunate effect of causing him to equate his manhood with the greenness and lushness of his lawn. He has the smoothest, greenest lawn on our block. Not surprisingly, he fertilizes and waters it very regularly. The first couple of years we were here, it was watered every other day. More recently I've managed to get him to back it off to once every three days – unless, of course, he sees a brown spot, then all bets are off.

I did not want my new raised beds watered on his lawn schedule, so I got him to point the sprinkler heads away from the beds. I installed black soaker hose that I regulate by turning on the hose bib when, and for how long, I choose. Even with as hot and dry as it's been this summer, I've only needed to water for about three hours once every five or six days.

The water connects to the soaker hose at the front corner of the front box and makes four long loops in the box. A short piece of regular hose traverses to the back box which has three long loops of soaker hose. The hose is held in place with long U-shaped pins made from cutting up wire hangers, two pins per hanger.

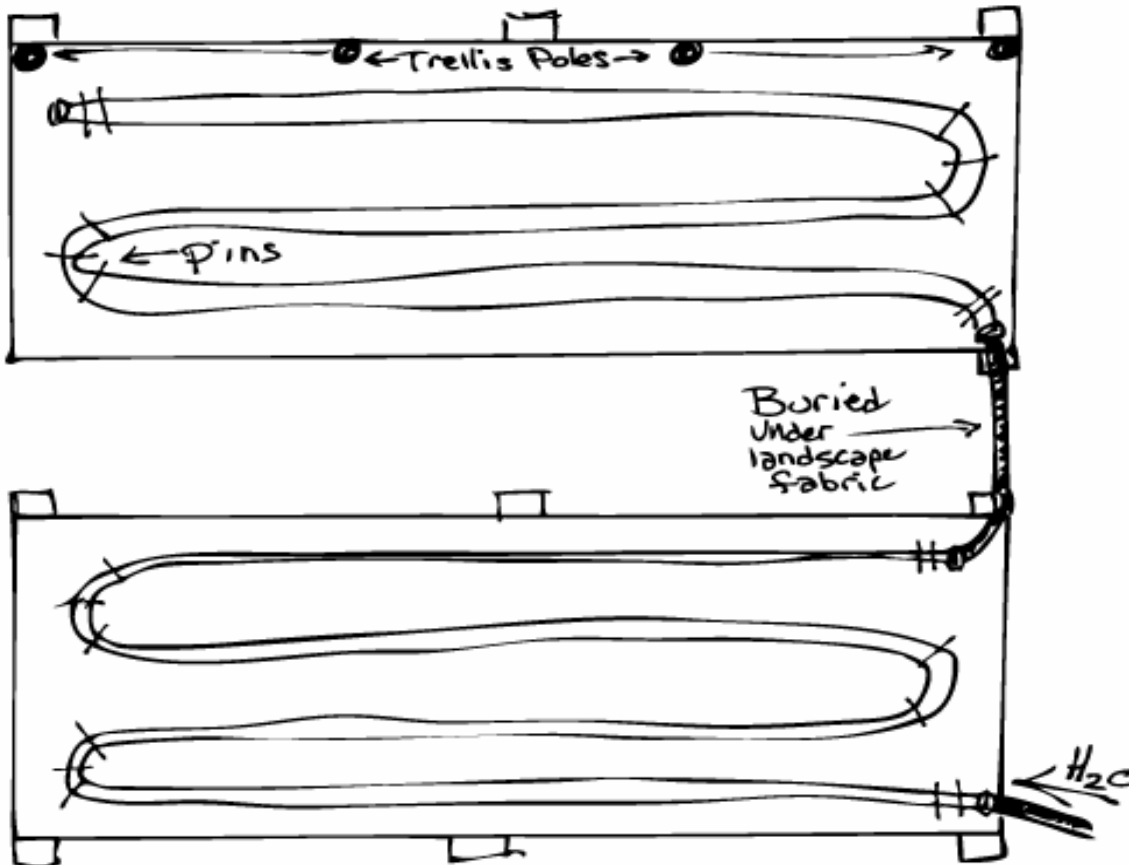
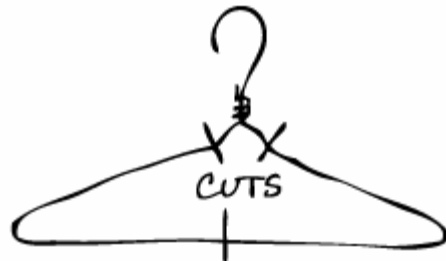
After using this arrangement for two and a half months, I have decided that next year I am going to install the soaker hoses in parallel instead of in serial (gads, my computer nerd is coming out.) I am going to put a Y splitter with cut-offs between the boxes so that, if I want to, I can give one box more water than

the other. I have found that the back box, which has one less loop of soaker hose, needs more water than the front box both because the plants in it are larger and because it gets more sunlight. I have been making up the difference this year by the old fashion expedient of using a watering can.

The back box has four eight foot fiberglass poles placed along the back, one in each corner and two in the middle, each four feet equidistant from the adjacent poles. Five foot tall woven nylon trellis material is strung between the poles. I wove a heavy nylon cord top line between the trellis squares to help prevent sagging. The tomatoes, peppers and eggplants are in traditional discount store tomato cages.

Landscaping fabric was laid between and around the boxes and covered with several inches of shredded bark mulch. Once I had planted my seeds and transplants, I used the same mulch to cover the entire surface of the raised beds to keep the moisture even and to protect the soaker hose from sunlight.

Next month – What I planted and how it's growing.



Are you sick of the heat? With the dry winds and high temperatures it is hard to keep the garden and lawns looking good. I guess the best we can do is to keep the plants alive and hope for the weather to cool down some.

June drop did not take care of the thinning of my apple crop. I had to climb into the trees and do it by hand. This year I took out two five gallon buckets full. It seemed like a lot at the time but they still look overloaded. However, the spacing is good so I will let them go and see how they turn out. I am still seeing a few apples drop from time to time. The Italian prune tree is still into its June drop, and this is the middle of July.

The spinach this year has really been good I have harvested it each week and only used the small leaves. It has continued to produce even in this hot weather. There have been a lot of leaf miners in some of it but I just throw those away and use the good leaves. With frequent harvests, they don't get a chance to work their nasty mining efforts. I have some plants that have over-wintered and are already going to seed. It will be ready for harvesting in another week or so.

The new dog is a challenge. If he were not so cute and hadn't cost so much, he would have been dead by now. He is digging up the lawn, has no respect for the garden and thinks everything is to be chewed on. I had an amaryllis planted in the garden to recharge the bulb, and it sent up another bloom stalk with 4 flowers on it. I watched the flower bloom, but it started to look like the snails had been eating the leaves. Not so. It was Willie's work. He chewed the stalk off just above the ground. But then to see him gleefully charging through the garden after a butterfly - that was pure enjoyment. He was chewing on something the other night and when I finally was able to take it away from him, I found it to be a snail. So now I have a snail hunter dog.

The neighbor's tree was loaded with apricots this year, and I have been picking the fruit from the limbs that hang over into my yard. I have dried a lot, eaten my share and given a lot away. With the frost and cold weather we had, the blossoms I tested were black but up in the tree they were still okay. Some of the limbs were so loaded that the fruit

## Salt Lake County Fair Horticulture Contest

**Wednesday August 15, 7am to noon.**

10800 South 2200 West, South Jordan

Project Leader: Val Chatwin, Email: [val-ray@netutah.net](mailto:val-ray@netutah.net)

Volunteers needed to accept entries for the county fair horticulture contests. You will be taking down names, tagging cherry tomatoes to giant pumpkin entries, as well as helping attach ribbons to the winning entries. Lunch and parking provided.



### By Wm. Golden Reeves

was small, but it still tasted great. This tree is a Chinese or Mormon Apricot. It has sweet pits which, when they are dried, taste a lot like almonds.

I trimmed my chrysanthemums back just before the 4<sup>th</sup> of July so they will branch out and be really full in bloom by the fall. This I learned from one of the meetings we had a long time ago, and it really works great. Sorry I didn't get this information out in the July newsletter

The Wheeler Farm pumpkin patch has been having some problems. First it was water flooding through it from the overwatering of the lawns. Then a broken water line. When it was fixed it clogged up the filters going to the drip system. With that taken care of and a weeding project completed it is looking great. Thanks to those who have helped this year. With the weeding taken care of, it is not wise to try and take out any more weeds next to the plants that will damage the runners, but we still need to weed the outside areas.

Tomatoes! Have you got some ripe ones yet? I have a lot of happy neighbors and the tomatoes are great! I still have a lot set and ready to ripen up. I get a lot of questions about tomatoes and sometimes I think they are just waiting for me to invite them over for some of mine. The ones I took to the summer party did not last long. I also had a Cole slaw that went over very well and some wanted the recipe for it.

### EVERLASTING SLAW

1 large head cabbage	1 tsp. celery seed
2 green peppers	1 tsp. dry mustard
1 medium onion	1 3/4 cups sugar
1 Tablespoon salt	1/2 cup water
1 cup diced celery	1 cup white vinegar

Chop onions, celery, peppers and cabbage. Sprinkle with salt mix and let stand for an hours. Then drain well. Mix dry mustard and sugar then add the water and vinegar. Boil exactly 3 minutes. Let cool. Add celery seed and then pour over the cabbage. Serves 10 to 12. It will keep in the refrigerator for a long time. --  
Glenda Kallenberger

A cool salad for a hot day. What more could you want?

## Tracy Aviary

**Every Sunday 9 a.m. - 12 p.m., 1<sup>st</sup> and 3<sup>rd</sup> Monday  
evenings of the month, 5:30-7:30pm**

589 East 1300 South, Salt Lake City

Project Leader: Matthew Utley, Email [MatthewU@TracyAviary.org](mailto:MatthewU@TracyAviary.org)

## Ms. (Aloe) Vera and Kiwanis

By Jenny Rogers



As a somewhat naïve apprentice Master Gardener, I didn't find the invitation to address the local Kiwanis Club intimidating – at least not at first. When I confirmed with the Kiwanis "contact," my antenna started going up a bit – he was the Deputy U.S. Attorney here in Salt Lake City. He assured me the Kiwanis were a group of easy-going folks, some retired, who gathered regularly to plan support for their charitable events. Nevertheless, my antenna rose again when he told me they met in one of the committee hearing rooms at the State Capitol -- not exactly a laid-back venue. What exactly had I gotten myself into?

I tried, probably to the point of being obnoxious, to get the Deputy U.S. Attorney to suggest some topics that the Kiwanis might be interested in. His one and only suggestion was killer bees! I thought he was kidding. I know absolutely nothing about killer bees and am pretty darn sure we didn't cover them in Master Gardener class. Now I was not so sure he was kidding . . .

On the appointed morning, I loaded a white bucket with my trusty aloe vera plant – the one full of baby aloes desperately needing repotting, three soil-filled plastic pots, a pink plastic picnic tablecloth to prevent potting soil from getting all over the State Capitol's committee hearing room, a spoon (my trustiest repotting tool), a knife (I was surprised I got into the hearing room so easily with that little accoutrement), and my apprentice Master Gardener badge. I arrived to find an interesting assortment of folks gathering in the hearing room: Several men in suits and ties, looking very much like legislators and attorneys; three or four older gentlemen – one of whom kept telling me how glad he was that I was having the opportunity to meet him; several other men in more casual attire; and three women. I was a bit perplexed when they all stood, hand over heart, facing me, until I realized they were going to pledge allegiance to the flag that was right behind me. The pledge of allegiance, a prayer, breakfast and regular business all occurred before my place on the agenda.

It wasn't long after I pulled Ms. Vera out of my bucket and put her on the pink tablecloth that I felt I was already losing the "suits." An exception was one of the older gentlemen who began showing a very keen interest in Ms. Vera! As I talked about the North African heritage of the aloe, her likes and dislikes, and propagation by baby plants, he peppered me with questions – what kind of soil should it be planted in, how often did it need water, could he put it outside, etc.

My game plan was to skillfully and with much grace transplant three or so baby aloes into each of the three smaller pots while I was delivering my sparkling repartee. I started running into real problems almost immediately. The babies were not cooperating and I was reduced to vigorously digging some of them out of the mother pot in a very grace-less way. After a minute, I realized that concentrating on those stubborn plants with the long roots had caused my mouth to stop working. I was pretty sure my audience knew I had gone off script. When I looked up, indeed many of the "suits," including the physician in the crowd, seemed to be nodding off. But I got back on track, planted those

stubborn babies, and talked about the healing qualities of aloe, its natural antiseptic qualities, demonstrating how to butterfly an aloe leaf to apply it to burns, scrapes or insect bites. You all know that you trim the thorns off the side, then slice the leaf open through the thinnest part (hence the term butterfly). The two flat, fleshy parts of the leaf can then be applied directly to the affected areas, anchoring them with a band aid or tape. The lady Kiwanis to my left said she had been growing aloe for a dozen years and didn't know that was how to use it – she always cut the leaf off and stroked the stubby end of the leaf on the burn or scratch, which didn't really work all that well. She was happy to learn there was a much better way. One point for me.

My coup de grace was when I began to talk about the use of aloe vera gel as a safe, environmentally-friendly food preservative. That perked up the "suits," especially when I told them that grapes at 1 degree centigrade coated with the aloe-based gel could be preserved for 35 days as opposed to 7 days for untreated grapes. Wow, something scientific about Ms. Vera!

The three plants became door prizes – the lady on my left received one. The U.S. Attorney received the second, immediately watering it as I had directed – apparently he really was listening. Two points for me. I was very happy that the third pot went to the keenly interested gentleman with the twinkle in his eye who asked all the questions! When I asked him if he had any more questions, he assured me he had a degree in horticulture and thought he could handle Ms. Vera!

I hope I haven't ruined things between the Master Gardeners and the Kiwanis. I think the Kiwanis' agenda typically includes much more meaty subjects than aloe vera. As I think about it, they probably did want to hear about killer bees. So just keep that in mind if Barbara Larsen asks you to make a presentation to the Kiwanis!

# GILGAL GARDEN

749 East 500 South

It is too hot to work in the garden, but the Gilgal weeds and flower heads do not know that. We really need those who can come to be there on Tuesdays from 3 to 6 p.m. We have thought about making it a little later, but the time doesn't work well with some of our workers, so we will just do the best we can. I really appreciate everyone and look forward to seeing you on Tuesdays for whatever time you can give us. Love to all Bev

## Thanks to Our Generous Friends

The following businesses donated prizes for our recent summer picnic:

Glover Nursery  
 Dan's Grocery - Foothill  
 Bland Nursery  
 Engh Floral  
 Wasatch Shadows  
 Ward and Child  
 Modern Display  
 Cactus and Tropicals  
 Steve Regan  
 Costco-Sandy  
 Hillside Floral  
 The Rose Shop  
 Lambert Floral  
 Harmon's - Murray  
 Harmon's - West Valley  
 Concrete Gardens  
 Tuscan Gardenworks  
 West Side Nursery  
 Benihana  
 Great Harvest  
 Mimi's Café  
 Red Butte Café  
 Hires Big H  
 Wendover Nugget

## Utah AIDS Founda- tion

1408 South 1100 East  
 Tuesdays 5:30 p.m. until 7:00p.m.  
 Please bring your own tools, gloves,  
 and drinking water  
 A HUGE Thank You  
 to everyone who has worked at UAF

## Woody Ornamental IPM Advisories

A valuable tool for Master Gardeners is the information provided by Marion Murray, the Integrated Pest Management Group leader. Marion has been writing a Pest Advisory for Woody Ornamentals to help identify common and seasonal pest and disease problems. There is an archive of both the Woody Plants and Tree Fruit advisories, available on Utah State University IPM webpage: <http://utahpests.usu.edu/ipm/htm/advisories>.

The Advisory is organized into What's In Bloom, Insect Activity and Disease Activity. In the current July 20 pest advisory, an excerpt under Disease Activity describes the abundance of leaf spot on trees: Leaf spots are becoming more and more evident with the hot weather and stressed trees. They are most common where water from sprinkler irrigation splashes up on the foliage. Initial infections would have occurred earlier in spring during the cooler weather. They are visible now as they increase in size and number and as the leaves begin to senescence. These pathogens will not significantly harm the plant and are fairly easy to manage without pesticides. Rake up and remove all fallen leaves in autumn to remove the source of infections for the following year. Prevent irrigation water from splashing onto leaves. Thin out the tree canopy to improve air circulation. Do not crowd plantings.

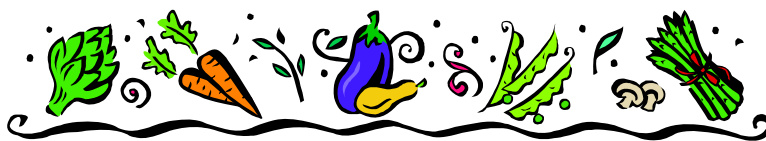
## Wheeler Farm Vegetable Garden

By Karyn Douglas

Bob Moss and I will be at the garden just about every Tuesday morning and will need help with weeding each week, and of course help with harvesting as well.

If you would like to volunteer with us please e-mail me at [karyndouglas@yahoo.com](mailto:karyndouglas@yahoo.com). I will keep you informed of the times and jobs we have going on at the Veggie Garden.

Karyn Douglas



# Happy Gardening!

## Updates From Maggie,

Continued from Page 2

Sumerville, and Steve Finlinson who are teaching in the garden. Checking how many seeds they put in each planting hole, weeding the weeds, and not the newly germinated sprouts. I have some other Master Gardeners who have signed up to help including Kerry Morton, Spence Mortenson, Blair Johnson, and Cheri Schulzke. We can always use your help, a one page jail pass application and copy of your Driver's License is required to get you access to the jail garden. Please let me know if you are interested in helping out. We will be starting a new training with 10 inmates from July 3 through August 30 and have another group graduate with certificates. We need some more help – we have about 650 tomato plants putting on fruit and 250 pepper plants, in addition to corn, pumpkins, watermelon, beans, carrots, squash coming on. It's a very rewarding experience all around.

**DON'T MISS THE OPPORTUNITY TO VOLUNTEER: The majority of volunteer opportunities to get your 40 hours towards certification are during the spring and summer months. I know many of the project leaders could use your help so if you haven't signed up – call a project leader and get some incredible learning experiences. We can always use help on the Master Gardener Phone line, Mondays through Fridays, 9am to 5pm. Sign-ups for the County and State Fair will be coming up shortly so don't miss out. Deadline for volunteer hours is October 31.**

THANK YOU ALL! Learn Well and Teach Others!



## NOTES FROM THE PAST PRESIDENT

By Traci Dahle

Hi Guys! I hope everyone is having a great summer in all the heat I hear you are having. I am now in Tillamook, Oregon. We started our coastal adventure in Crescent City, California (cold 50 degrees the day we got there, and you know how I like the heat. Yuck.) We got to see the big redwoods in the redwood forest.

It was neat to see trees that have 12 generations. They actually had one main trunk with twelve different trees growing straight up from other branches. And then to top that off there were ferns growing out of the bark on the sides of the trees, and there were other different trees that made their homes by growing out of the redwoods that have fallen over or grown sideways.

We went to a place called Fern Canyon. There were ferns growing up both sides of the canyon about 45-50 feet deep. We were surrounded by ferns as we walked up the stream. We tried to find tree frogs but never saw any.

We would take the dog to the beach every day and let her run while we looked for shells and rocks to add to my beach garden back home in Utah with my palm trees, like the ones I gave away for the plant swap.

We then stayed in Gold Beach, Oregon and got to ride the Rouge River in a jet boat up and back 102 miles. There were alder trees. They are a leaf tree that has little cones on them that look like pine cones. And Myrtle trees that don't grow just anywhere and make real good hardwood floors, bowls, statues, and whatever else they can think of. The wood is so hard it doesn't even float. The sweet peas grow everywhere along with foxgloves, Oregon holly, and Shasta daisies. One of my favorites was agapanthus ( Lily-of-the-Nile), butterfly bushes, lupines, delphinium, fuchsia bushes, gladiolus, the prettiest blue hydrangea along with the pinks and salmon color, and many different berries along the sides of river banks that the bears seem to love. One of the neat things was the Easter lily farms and dahlia farms along the side of the road.

We have seen otters, turtles, sea lions, seals, walrus, bald eagles, osprey, jellie fish, fox, bull elk, deer with twin baby Bambi's and of course seagulls -- lots of seagulls. There are about eight different types in this area. We caught Dungeness Crab, but we ate them. Still hoping to see the bears and whales and that tree frog.

Now the bad news. We went to Star Valley, Wyoming the weekend before the 4<sup>th</sup> of July and while we were golfing, Ken and I caught some butterflies - a Parnassius Clodius (about 2.5 to 3.0", off white with red spots and gray

## ROAD SUCCESS

By Val Chatwin

Well, the road did it again!

All three of the apricots trees were loaded -our tree, and the two that hang over into the chicken yard from the neighbors. Last year two of them had about 15 apricots apiece.

The tree in our yard is enormous. We intended it to be a shade tree for south windows, on the top floor, and it is. It also shades the deck that is there nicely. And we can pick from the high branches off the deck. Of course the Concord grapes that cover the deck railings want to grow up in it and get to the sun too. I pull them out of it all summer.

Conditions were perfect this year so it decided to produce as many seeds as it possibly could. The fruit was growing in bunches, and on twigs sprouting out of the trunk and branches everywhere, and they still got big. One lady said, "I can't believe this tree! I can stand here in one place and fill a bucket -- and some are peach-sized."

They are also delicious.

I e-mailed the Master Gardener network. Maggie Wolf said she wanted some.

I miss seeing her all the time. She was one of the excellent teachers for my group, and I clerked for her at the State Fair a couple of years. She's neat. She had to come out twice! How awful! The first time they were not ripe enough' the 2nd time she hand picked each one for ripeness and got what she wanted, thereby thinning them. The Master Gardeners and the neighbors got what they wanted.

We took buckets with us whenever we were going someplace, where there were people who would eat some. This is about like leaving zucchini on people's cars, except everyone doesn't like apricots.

There were still thousands up there. So I got out the 'free apricots' sign out and put it out on the gate on Thursday. One lady stopped on Friday and got a little bag to eat. Good grief! Saturday came, a lady stopped in and got a bucket full. Yea! Then we looked out and there was a polygamist family picking from the neighbor's tree in their yard. The two girls were in long sleeved, long dresses with heavy socks and bonnets. The father and sons had regular, short sleeved cotton clothes on. They had ladders. We found out they had ask the neighbor and he was delighted to get rid of some of his dime sized, different flavored ones.

Ray went out. They'd picked about a bushel of the tiny ones. When they saw how many there were on our tree and the size and flavor of them they quickly brought their ladders over. He made a call to his sister, and pretty soon two more tall boys came. They ended up with about five bushels, and they got the top ones, which was wonderful.

The rest of the day people kept stopping, and after awhile there were only pockets of apricots left. About 30 people came by. I was thrilled.

Daily we've been picking up a couple of five gallon buckets of bird pecked and too ripe fruits off the ground. We already had a dumpster full of alcoholic juice, pulp, and seeds. They go to the dump. Peaches and Nectarines also. You can't compost the seeds. The apples and pears can go into the garden to add to the humus. The chickens like them all but there are too many.

The third neighbor's tree isn't on yet. Last year I took buckets of them down to the food bank in Murray. Told the neighbor I was sharing his apricots, and he was happy.

My hibiscus is blooming! Thank you, Mark Hurst. It is dark red and the flowers are dinner plate size. Gorgeous!

We lost one of the twins -- the chicks raised by Goldy. A wood slat in the fence fell down and Sadie went to investigate. The huge dog next door got her. I'm sad, especially that it is one of the new hens, which lays blue eggs. If you manage your chicken flock right, you get new ones every couple of years, since they lay less as they age. These will live about five or six years, the Banties longer. I had one die at eight years. I have not gotten new ones because we have so many they barely fit on the roost. Too bad we lost one of the new ones.

Charles, the black, white crested polish was sick. He just sat, away from the others, in the shade. One night he couldn't get up on the roost, so I brought him inside with some food and water. I expected him to die that night. But he didn't. He pooped one little bit, which showed he had been eating a little. The next night we brought him in again. The next night he could get up on the roost and every day seems to get more lively. The dominance has changed. I saw Jacko, the Japanese Banty, chasing him and Charles ran! Jacko is the littlest one!

The summer party was great. About half attended as last year but I think that is due to it being in July instead of August. In July we don't even have scout meetings. Everyone is gone. We made a haul, got some iris but also won a couple of gift certificates. Thank you. The food was delicious and the company delightful.

## Notes From the Past President,

continued from page 8

edges), Lesser Fritillaries probably the Western Meadow (1.5-1.9" orange with black spots), Weidemeyers's Admiral (3.0-3.3" Black and white) Swallowtail (which I had already, but wasn't sure if there were different ones. When we got home I pinned all of them along with a Rid Skimmer Dragon Fly that I had caught in my yard before I left. I stuck them in my office on a table by the window and went away for the 4<sup>th</sup>. I came back on the 5<sup>th</sup> and these big ants had crawled through the window sill and ate the insides of all the bodies of my insects so I didn't get to keep any of them nor look closely to see exactly what they were. I felt bad because Ken started enjoying catching them and I had to throw all the ones he caught away.

## SALT LAKE COUNTY FAIR

The Salt Lake County Fair will be held Wed. Aug. 15 through Sat. Aug. 18. 11400 South 2200 West. Fair times are 11am to 11pm. Parking fee \$5 They are not sending the fair books out this year. You can request a copy or access it on the Internet at Salt Lake County Fair.

WED. AUG. 15 Agricultural Check In 7:30 am to 9:30 am. Floriculture Check In 7:30 to 10:30, Other things; baked goods, chickens, needlework, etc are different times. Look in fair book for entry times.

Master Gardeners who have signed up to help wednesday morning need to be there from 7am to noon. No parking fee. Lunch will be provided. They are: Karen Crook, Charlene Horman, Kerry Morton, Barbara Braedon, Andrea Berman, Jennifer Knight, Sue Squires, Geri Titensor, Corinne Cannon, John Kalaskey, Donna Drechsel, Emily Taylor, Annette Ruefenacht, Teri Wojcik, Brittany Gustavson.

There are plenty signed up for this, so if coming is a hardship or if you can't come, please let Val know. Any questions--email or call Val Chatwin valray@netutah.net

If any of these Master Gardeners have entries of their own for the agriculture or floriculture shows, bring them with you.

This year we are having a new feature - classes on agricultural themes at the demo booth, south end of the building. These are the teachers and times. Please come and attend, if you do it counts as an educational hour.

### Wednesday, Aug.15

1pm & 6pm ROSE PLANTING, PRUNING Taught by Cheri Schulzke. Cheri is past President of the Rose Society.

2pm & 7pm GARDEN TOOLS MAINTENANCE Taught by Cheri Schulzke

3pm & 5pm WATERWISE GARDEN DESIGN & MAINTENANCE Taught by Julie Myers. Julie a master gardener and a native Utahan. She is an arborist for the U of U Arboretum and has published a book about the trees there. She and her mother Ann Scott, another Master Gardener, give lectures at the public libraries on this subject. She is also a docent at Red Butte Gardens.

### Thursday, Aug. 16

1pm 6pm SLOW THE FLOW presented by Jordan Valley Conservation District. Their variety of well labeled gardens at 8115 S. 1300 W. is famous for what can be grown in Utah.

2pm & 7pm VEGETABLE GARDENING taught by John Kalasky. John is a Master Gardener who entered his vegetables in the fair last year for the first time and went away with lots of ribbons. He is retired from Aero Space Engineering and lives in a former Riverton weed patch, which he has transformed into a prize-winning vegetable and fruit producing yard, produce from which he shares with the food banks.

3pm & 5pm GROWING CACTUS OUTDOORS IN SL COUNTY taught by Arley Curtis, husband of Diane Curtis, a Master Gardener.

### Friday, Aug. 17

1pm & 7pm TOMATO TASTING & SUCCESSFUL GROWING taught by Bart Anderson, past president and co-founders of the Salt Lake Master Gardener Association. He has been director of Agriculture at the State Fair for 14 years. He is also a garden lecturer at Temple Square.

2pm & 6pm WILD FLOWERS OF THE WASATCH taught by Dr. Paul Zucherman, who provided us with the backdrop for the teaching area. He has photographed wild flowers all over North America. Now he enjoys trekking the Wasatch Range and the wild flowers there.

3pm & 5pm ORCHIDS taught by Gary Goring, a member of the Orchid Society. He has a greenhouse at his home filled with exotic specimens and used to sell them commercially.

### Saturday Aug. 18

1pm & 5pm HOW TO GROW DAHLIAS AND Hibiscus taught by Master Gardener Mark Hurst. He and his wife have lived in West Valley since 1967, and were awarded the "Clean and Beautiful Yard" award recently. Last year at the State Fair he won the "Best Display" plaques in 2 of the 4 flower shows. He has replaced the vegetables in his yard with flowers.

2pm & 7pm USING UTAH'S NATIVE PLANTS IN YOUR LANDSCAPE taught by Master Gardener Jannette Diegel. She has a successful design and landscaping business and is passionate about being water wise and using native plants.

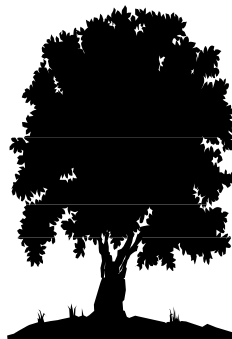
3pm & 6pm FRUIT TREES taught by Master Gardener Jenny Rogers, who came here from Virginia and finds gardening a lot different here.

## PART-TIME HELP WANTED

Birthdays have caught up with me (89), and I need some lawn and landscape help. I am still able to mow my lawn--the power lawnmower keeps me upright and moving. However, I need help with deadheading roses and miscellaneous weeding. I would like to pay a Master Gardener to do some yard work for me a few hours a week as needed.

I don't drive at night anymore, so have been unable to attend SLMG functions for quite some time. I used to be quite active and was a founding officer of Salt Lake Master Gardener Association.

Max Burggraaf [maxburggraaf@comcast.net](mailto:maxburggraaf@comcast.net)



## MURRAY PARK

Wow - it's hot out there! Mornings are much nicer, so we are starting volunteer work at 7:00

am in Murray Park for July and August. Remember that you can volunteer at the park any Tuesday whether you have signed up or not. Questions? Call me - Becky Hansen

# Fresh From the Heart

By Jenny Gibson and JoDeane Condrat

**Wanted:** Fresh, quality, home grown produce. Share the bounty of the harvest. Count your volunteer hours spent harvesting and driving to and from the donation site. Thank you!!!

## Donate Your Produce to Any of the Following:

**SL CAP**  
4937 S. Commerce (300 West)  
Murray  
281-4937

T-Sat - 11 a.m. to 6 p.m.

**St. Paul's Episcopal Church**  
261 South 900 East  
322-5869

M-Thu - 10 a.m. to 1 p.m.

**Crossroads Urban Center**  
347 South 400 East  
364-7765

M-F - 9 a.m. to 5 p.m.

**Utah Aids Foundation**  
1408 South 1100 East  
487-2323

Call for appointment

**SL CAP Northwest**  
1300 West 300 North  
359-8741

M-F - 8:30 a.m. to Noon, 1 -5 p.m.

**Kearns First Baptist Church**  
4445 West 5175 South  
968-1471

M, W-F - 11 a.m. to 3 p.m.

**SL CAP Redwood**  
3060 South Lester (1585 West)  
972-6661

M-F - 8:30 a.m. to Noon, 1 p.m. to 5 p.m.

**Westvale Presbyterian Church**  
3610 South 4400 West  
968-7992

Call for appointment

**Granger Community Church**  
2600 West 3800 South  
968-3301

M - 5:50 p.m. to 7 p.m., Sat. - 10 a.m. to 1 p.m.

**SL CAP Magna**  
3041 South 8560 West  
250-6414

M-F - 8:30 a.m. to 1 p.m., 2 to 5 p.m.

**SL CAP South County**  
8446 South Harrison (340 West)  
255-3516

M-F - 8:30 a.m.-Noon, 1 to 5 p.m.

**Baptist Concern Center**  
1235 California (1330 South)  
972-5708

M, W, Thu - 1 p.m. to 4 p.m.

**Lifecare Services**  
1025 South 700 West  
978-2452

Call for appointment

**Utah Food Bank**  
1025 South 700 West  
908-8660

M-F - 8 a.m. to 5 p.m.

# Wheeler Farm Day Camp

By Lisa Chin

The kids and our Master Gardeners are having a good time at Day Camp! Thank you to everyone who has helped to plant and teach. This past month the Master Gardeners have taught the campers about vermiculture, how to prepare the soil for a garden, and how to plant peppers, basil, and marigolds. The Master Gardeners and campers have also learned about the joy of coexisting with hungry rabbits. Needless to say we will be planting more peppers and basil next week! If you would like to help out, feel free to stop by on Tuesdays at 10 a.m. We will be in front of the Barn or by the Ice House. If you would like more information about helping with the Day Camp please contact Lisa Chin at [something\\_clever@msn.com](mailto:something_clever@msn.com)

## FYI

If you don't subscribe to the USU Extension Newsletter, *On the Home Front*, you missed the excellent article by Marilyn Albertson of the USU Extension called "Cleaning Up After Getting Down and Dirty." She gives some great tips for stain removal after a day of gardening.

Also, "When Sport Drinks are Worth It," tells about keeping hydrated when working outside in the summer.

You can access these articles at:

<http://extension.usu.edu/saltlake/files/uploads/pdf/newsletters/Julyaug2007.pdf>

If you would like to be on the newsletter mailing list, sign up at the front desk in the Extension Office.

**P  
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**Christmas Box House**

236 South 300 East

Peggy Call - pcall@xmission.com  
Virginia Sargeant - THREEDZ@utahweb.com**Fresh From the Heart**Jennie Gibson - gibsongg@earthlink.net  
JoDeane Condrat - condrata@comcast.net**Gilgal Garden**

749 East 500 South

Bev Sudbury - beverlysudbury@yahoo.com  
Traci Dahle - smoki1@smartfella.com**Hidden Hollow**

1165 East Wilmington

Charlene Homan - mhcharlene@yahoo.com.

**Magna Elementary**

8500 West 3100 South

Peg Sudbury-Crowley - crowbaby@xmission.com  
Mark Hurst -**Murray Park**

5000-5300 South State

Becky Hansen - hansenpollei@mstarmetro.net

**Pioneer Park Farmer's Market**

400 South 300 West

Karen Crook - garykarencrook@comcast.net

**SLCO Jail Horticulture Program**Maggie Shao - [maggies@ext.usu.edu](mailto:maggies@ext.usu.edu)**Tracy Aviary**

589 East 1300 South

Matthew Utley - [MatthewU@TracyAviary.org](mailto:MatthewU@TracyAviary.org)**Utah AIDS Foundation**

1408 South 1100 East

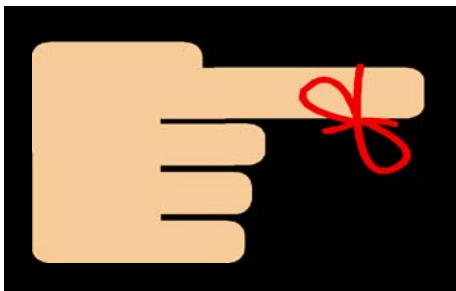
Jeff Asay - jeffrey.asay@comcast.net  
Kay Packard - kaypackard@comcast.net  
Mike and Ann Cullis - andandmikecullis@comcast.net**Volunteer Coordinator**Barbara Larsen  
endlesspromos1@msn.com**Web Site**

Amy Hargreaves Judzis - cliz@juno.com

**Wheeler Farm**

6300 South 900 East

Wheeler Farm Vegetable Garden

Karyn Douglas - [karyndouglas@yahoo.com](mailto:karyndouglas@yahoo.com)  
Bob Moss - [rmoss34@comcast.net](mailto:rmoss34@comcast.net)Wheeler Farm Herb Garden  
Wheeler Farm Pumpkin Patch  
Wheeler Farm House Garden  
Wheeler Summer Day CampsLaWana Kosel - lawanak\_01@msn.com  
Golden Reeves - greeves28@msn.com  
Sandy Burgess - sandy.burgess@Questar.com  
Lisa Chin - something\_clever@msn.com

**Don't Forget!**  
**Deadline for volunteer hours is**  
**October 31. You can hand hours**  
**in earlier. Don't wait until the last**  
**minute.**

# Calendar

Thursday, August 16  
Cold Hardy Exotics for Utah

by Rob Larkin  
(owner of Le Jardin at the Rose Shop)  
How to maintain and grow  
more exotic plants in a microclimate and  
what you need to do to protect  
them in the winter.

7:00 p.m.  
In the Classroom

Thursday, September 20

## Pressing Flowers

Dotty Karras will demonstating the  
art or pressing and preserving  
flowers.

To see the latest issue of The Garden  
Patch online, plus past issues, go to:  
[http://www.slmg.org/  
gardenPatchTOC.html](http://www.slmg.org/gardenPatchTOC.html)

***THE GARDEN PATCH***  
***is ON THE WEB at***  
**[www.slmg.org](http://www.slmg.org)**

# Bulletin Board



“Swap and Shop”  
and  
“Garden Talk”  
Bulletin Board  
On the SLMG Web Site

You can now connect to the "Garden Talk"  
bulletin board, where there are topics for  
General Discussion, Swaps, For Sale, For  
Free, and whatever else tickles your  
fancy. If you have any questions, feel free  
to drop your trusty WebWench an e-mail  
at: [webwench@slmg.org](mailto:webwench@slmg.org)

You can access the  
Web Bulletin Board at  
[www.utahmastergardeners.org  
/forum/index.php](http://www.utahmastergardeners.org/forum/index.php)

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Send address changes to:  
e-mail: [gardenpatch2@juno.com](mailto:gardenpatch2@juno.com)



## **2007 'LOOKIN' GOOD' AWARDS GIVEN TO SEVERAL MASTER GARDENERS**

The 10th annual 'Lookin' Good' awards have been given out by West Valley City to yards of merit. Committees were assigned to one of seven districts within West Valley City from which to pick five to seven yards (businesses included) for the awards. They were instructed to look for neat, tidy areas without chain link fencing that were well kept and demonstrated effort on the owner's part to put in landscaping that was pleasing.

Among those chosen were several members of Salt Lake Master Gardeners. Congratulations go to Mark Hurst and Steve LeCheminant

## **Wondering What a Japanese Beetle Looks Like?**

Japanese Beetle Look-alikes: Colorado State University has a fact sheet with good photos of beetles that are often mistaken for the Japanese Beetle. The link to the fact sheet is

<http://www.ext.colostate.edu/pubs/insect/05601.html>

At the Pot-Luck last Thursday, Cheryl Michaud was ask for the recipe for the dessert she brought.

### **Key Lime Mousse Cake**

#### Crust:

2 cups crushed graham crackers  
1/4 cup sugar  
1/2 cup (1 stick) butter, melted  
Mix together. Press into the bottom and sides of 10-inch spring-form pan.

#### Filling:

6 tablespoons lime juice  
1 1/4 ounce package (1 envelope) unflavored gelatin  
2 1/2 cups heavy cream  
10 one-ounce squares Baker's premium white chocolate. Plus 1 ounce grated or shaved into curls  
3 eight ounce packages cream cheese, softened  
1 cup sugar  
1 1/2 tablespoons lime zest

Put lime juice into a bowl and sprinkle gelatin into it to soften. Bring 1/2 cup of the heavy cream to a simmer and add the white chocolate stirring until melted and smooth. Stir in gelatin and lime juice and allow to cool. Blend together cream cheese, sugar and lime zest. Slowly beat cooled white chocolate mixture into cream cheese mixture. In clean bowl beat remaining 2 cups of heavy cream until it peaks. Fold into white chocolate mixture, then pour into pie crust mixture. Cover and freeze overnight. Before serving grate or curl extra chocolate over cake. Enjoy!